Claims

1. Water in oil emulsion comprising from 20 to 90 wt% fat and from 2 to 20 wt% of a sterol fatty acid ester, characterized in that the emulsion further comprises from 1.5 ppm to 1 wt% folic acid.

2. Water in oil emulsion according to claim 1 wherein the amount of folic acid is from 5 ppm to 0.01 wt%.

3. Water in oil emulsion according to claim 1 or claim 2 further comprising vitamin B6 and vitamin B12.

4. Water in oil emulsion according to claim 3 wherein the amount of vitamin B6 is from 0.0010 to 0.5 wt% on total emulsion weight and the amount of vitamin B12 is from 0.000005 to 0.0005 wt% on total emulsion weight.

5. Water in oil emulsion according to any of claims 1-4 wherein the D3,3 of the dispersed water phase is from 2 to 8 μm.

6. Water in oil emulsion according to any of claims 1-5 wherein the sterol fatty acid ester is selected from the group comprising fatty acid ester of β-sitosterol, β-sitostanol, campesterol, campestanol, stigmasterol, stigmastanol or a mixture thereof.

7. Method for the preparation of a water in oil emulsion according to any of claims 1-6
wherein folic acid is added according to any of steps (a,b,c) or a combination thereof:
a. Folic acid is added onto a carrier and as such dosed into

an emulsion or an aqueous phase

b. Folic acid is added into the aqueous phase of an oil in water emulsion, homogenised by stirring for a few seconds, after which the emulsion is inverted into the corresponding water in oil emulsion through high speed stirring.

c. Folic acid is pre-dispersed in one or a combination of the ingredients of the emulsion.

8. Use of folic acid to improve the mouthfeel and emulsion break down behaviour of a water in oil emulsion comprising from 30 to 90 wt% fat and from 2 to 20 wt% sterol fatty acid esters.